

**Amendments to the Claims**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

1. (Currently Amended). A process for treating fish meat, comprising:  
providing a live ~~animal~~ fish having respiratory and circulatory systems for said meat;  
introducing a treatment gas through water into said ~~animal~~<sup>2</sup> fish's respiratory system by breathing of said water and into said circulatory system into said meat until said treatment gas preserves said meat by forming carboxymyoglobin;

wherein said introducing step is performed using said treatment gas and wherein said treatment gas is a partially purified smoke that imparts smoke flavor, and wherein solely said ~~animal~~<sup>2</sup> fish's membranes act to super-purify said smoke;

whereby smoke flavor is prevented from being imparted to said meat.

2. (Currently Amended). A process for treating fish meat, comprising:  
providing a live ~~animal~~ fish;  
causing said live ~~animal~~ fish to inhale a treatment fluid entrained in water, whereby said treatment fluid diffuses into the blood of said live ~~animal~~ fish, until said treatment fluid preserves said meat by forming carboxymyoglobin; and

wherein said causing step is performed using said treatment fluid and wherein said treatment fluid is a partially purified smoke that imparts smoke flavor, and wherein solely said ~~animal~~<sup>2</sup> fish's membranes act to super-purify said smoke;

whereby smoke flavor is prevented from being imparted to said meat.

3. (Currently Amended). A process for treating edible fish meat, comprising:

providing a live ~~meat-bearing animal~~ fish having a respiratory system respiring into blood of said ~~animal~~ fish;

exposing said respiratory system to water containing gaseous smoke;

diffusing a compound in said gaseous smoke through water into said respiratory system into the blood of said ~~animal~~ fish, whereby said compound flows into said meat;

whereby said gaseous smoke preserves said meat by forming carboxymyoglobin;

wherein said exposing step is performed using said gaseous smoke and wherein said gaseous smoke is a partially purified smoke that imparts smoke flavor, and wherein solely said ~~animal~~<sup>2</sup> fish's membranes act to super-purify said smoke;

whereby smoke flavor is prevented from being imparted to said meat.

4. (Currently Amended). A process for treating fish meat, comprising:

providing a live ~~animal~~ fish having a circulatory system;

passing a treatment gas through water to form a dissolved treatment gas;

introducing said dissolved treatment gas into the circulatory system by breathing of said water and circulating said dissolved treatment gas throughout said ~~animal~~ fish;

whereby said treatment gas preserves said meat for food by forming carboxymyoglobin;

wherein said introducing step is performed using said dissolved treatment gas and wherein said dissolved treatment gas is a dissolved treatment gas including a partially purified smoke that imparts smoke flavor, and wherein solely said ~~animal~~<sup>2</sup> fish's membranes act to super-purify said smoke;

whereby smoke flavor is prevented from being imparted to said meat.

5. (Canceled).

6. (Currently Amended). A process according to claim 1, further comprising freezing

said ~~animal~~ fish whole.

7. (Previously Presented). A process according to claim 1, further comprising freezing said meat.

8. (Currently Amended). A process according to claim 1, wherein said providing step is performed with ~~an animal~~ a fish having blood that contains hemoglobin, and wherein said introducing step is performed using said partially purified smoke, wherein said partially purified smoke contains carbon monoxide; whereby said carbon monoxide diffuses into the blood of said ~~animal~~ fish and binds with said hemoglobin, forming COHb;

said blood containing COHb flows through the circulatory system into said meat and COMb is formed.

9. (Currently Amended). A process according to claim 1, further comprising: performing said introducing step until said gas kills or sedates said ~~animal~~ fish for harvesting.

10. (Canceled).

11. (Canceled).

12. (Canceled).

13. (Currently Amended). A process according to claim ~~11~~, 1, wherein said fish is selected from the group consisting of salmon, tuna, or tilapia.

14. (Canceled).

15. (Canceled).

16. (Canceled).

17. (Currently Amended). A process according to claim 1, wherein said introducing step is applied by mass-treatment of groups of more than one of said ~~animal~~ fish.

18. (Currently Amended). A process for treating fish meat, comprising:  
providing a live ~~animal~~ fish having respiratory and circulatory systems;  
introducing a treatment gas, by breathing of water, through said ~~animal~~ fish's respiratory and circulatory systems into said meat until said treatment gas preserves said meat by forming carboxymyoglobin;

wherein said introducing step is performed using said treatment gas and wherein said treatment gas is derived from raw smoke that imparts smoke flavor, and wherein solely water and said ~~animal~~<sup>2</sup> fish's membranes act to super-purify said smoke;

whereby smoke flavor is prevented from being imparted to said meat.

19. (Canceled).

20. (Currently Amended). A process according to claim 1, wherein said introducing step is performed by pumping said gas through said circulatory system by a heart; further comprising bleeding said ~~animal~~ fish before said heart stops pumping.

21. (Canceled).

22. (Canceled).

23. (Canceled).

24. (Currently Amended). A process according to claim 14, 1, wherein said introducing step is performed by entraining said gas in water, whereby a portion of said entrained gas is dissolved in said water, and whereby said water inspires during said ventilating.

25-102 (Canceled).

103. (Currently Amended). A process for treating fish meat, comprising:  
providing a live ~~animal~~ fish;

causing said live ~~animal~~ fish to inhale water containing partially purified smoke that imparts smoke flavor, whereby said partially purified smoke diffuses into the blood of said live ~~animal~~ fish, until said partially purified smoke preserves said meat by forming carboxymyoglobin; and

wherein solely water and said ~~animal~~' fish's membranes act to super-purify said smoke; whereby smoke flavor is prevented from being imparted to said meat.

104. (Currently Amended). A process for treating edible fish meat, comprising:  
providing a live ~~meat-bearing animal~~ fish having a respiratory system respiring into blood of said ~~animal~~ fish;

exposing said respiratory system to water containing gaseous smoke that imparts smoke flavor;

diffusing a compound in said gaseous smoke through said respiratory system into the blood of said ~~animal~~ fish, whereby said compound flows into said meat;

whereby said gaseous smoke preserves said meat by forming carboxymyoglobin; and

wherein solely water and said ~~animal~~' fish's membranes act to super-purify said smoke; whereby smoke flavor is prevented from being imparted to said meat.

105. (Currently Amended). A process for treating fish meat, comprising:  
providing a live ~~animal~~ fish having a circulatory system;  
passing a treatment gas through water to form a dissolved treatment gas;  
introducing said dissolved treatment gas into the circulatory system by breathing of said water and circulating said dissolved treatment gas throughout said ~~animal~~ fish;  
whereby said treatment gas preserves said meat for food by forming carboxymyoglobin;

wherein said introducing step is performed using said dissolved treatment gas and wherein said dissolved treatment gas is a treatment gas including gas derived from raw smoke that imparts smoke flavor; and

wherein solely water and said ~~animal~~<sup>1</sup> fish's membranes act to super-purify said smoke; whereby smoke flavor is prevented from being imparted to said meat.

106. (Currently Amended). A process for treating fish meat, comprising:  
providing a live ~~animal~~ fish having respiratory and circulatory systems;  
introducing a treatment gas through water by breathing of said water into said ~~animal~~ fish's respiratory system and into said circulatory system into said meat until said treatment gas preserves said meat by forming carboxymyoglobin;

wherein said introducing step is performed using said treatment gas and wherein said treatment gas is derived from raw smoke that imparts smoke flavor, and wherein solely said ~~animal~~<sup>1</sup> fish's membranes act to super-purify said smoke;

whereby smoke flavor is prevented from being imparted to said meat.

107. (Currently Amended). A process for treating fish meat, comprising:  
providing a live ~~animal~~ fish;  
causing said live ~~animal~~ fish to inhale water containing partially purified smoke that imparts smoke flavor, whereby said partially purified smoke diffuses into the blood of said live ~~animal~~ fish, until said partially purified smoke preserves said meat by forming carboxymyoglobin; and

wherein solely said ~~animal~~<sup>1</sup> fish's membranes act to super-purify said smoke; whereby smoke flavor is prevented from being imparted to said meat.

108. (Currently Amended). A process for treating edible fish meat, comprising:

providing a live ~~meat-bearing animal~~ fish having a respiratory system respiring into blood of said ~~animal~~ fish;

exposing said respiratory system to water containing gaseous smoke that imparts smoke flavor;

diffusing a compound in said gaseous smoke through water into said respiratory system into the blood of said ~~animal~~ fish, whereby said compound flows into said meat;

whereby said gaseous smoke preserves said meat by forming carboxymyoglobin; and

wherein solely said ~~animal~~<sup>2</sup> fish's membranes act to super-purify said smoke;

whereby smoke flavor is prevented from being imparted to said meat.

109. (Currently Amended). A process for treating fish meat, comprising:

providing a live ~~animal~~ fish having a circulatory system;

passing a treatment gas through water to form a dissolved treatment gas;

introducing said dissolved treatment gas through water into the circulatory system by breathing of said water and circulating said dissolved treatment gas throughout said ~~animal~~ fish;

whereby said treatment gas preserves said meat for food by forming carboxymyoglobin;

wherein said introducing step is performed using said dissolved treatment gas and

wherein said dissolved treatment gas is a treatment gas including gas derived from raw smoke that imparts smoke flavor, and wherein solely said ~~animal~~<sup>2</sup> fish's membranes act to super-purify said smoke;

whereby smoke flavor is prevented from being imparted to said meat.